



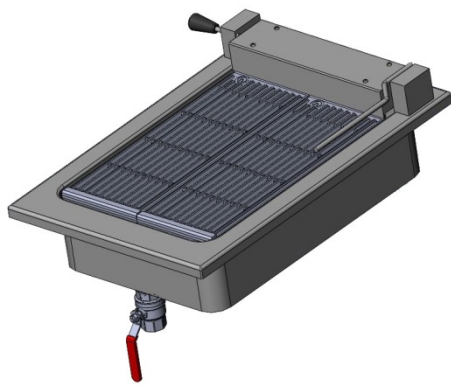
Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 – D-87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

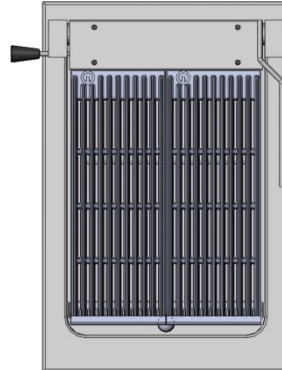
E-Mail: Berners@induktion.de | www.induktion.de

User Manual for
Steak grill **Rustica**
Construction year –2014



BRE40

[Build-in drawing](#)



BRE70

[Build-in drawing](#)



Read the instructions for use and installation instructions before to start the installation – build-in - commissioning. Thereby protecting yourself and avoid damages.

Content list

Content list	1
Safety instructions	3
Description of warning symbols and indicators	4
General warning signals	4
Danger result from not observing the safety instructions	4
Safe application.....	4
Safety instruction for the operating staff	4
Improper operation.....	4
Modification / use of spare parts.....	4
General information.....	5
Application	5
Product description.....	5
Products BRE40, BRE70.....	5
Technical data	5
Operation and control	5
Technical unit data	5
Function conditions.....	5
Installation	6
Electrical data of the units	6
Unit performance (4 kW – BRE40)	6
Unit performance (8 kW – BRE70)	6
Installations-environment	6
Installation requirements.....	6
Installation intructions for the build-in model	6
Start up	7
Assembly	7
Function test	7
Operating.....	8
Cooking.....	8
Operating stop and –breaks.....	8
Not in use.....	8
Troubleshooting	9
Possible faults	9
Cleaning	10
Exchange of water	10
Maintenance	11
Disposal	11
Warranty.....	11
Repair during the warranty period	11
Declaration of conformity	12
Observe the installation regulations.....	13
Installation requirements	13

Technical documentation.....	14
Spare parts list	14
Download list of the installation drawings	14
Wiring diagram	15

Safety instructions



Read this instruction carefully. Keep the instruction for later use, or to pass. Check the unit after you open the packaging. If the unit is broken, in case of a transport damage don't connect the unit to the main supply. Documentate the damage with the forwarder and get in touch with the customer service department, otherwise the warranty will void. Follow the assembly instruction to install the build-in unit. Use the unit only for preparing food. Use this unit only in closed rooms. Don't use hob covers. They can lead to accidents, such as by overheating, inflammation or splintering materials. Do not use improper safety devices or safety barrier. They can lead to accidents. This appliance is not intended for use with an external timer or a remote control.

Fire hazard!

- Hot oil and fat can ignite very quickly. Never leave hot oil and fat unattended. Never delete a fire with water. Switch the unit off or disconnect the unit from the main supply. Gently smother flames with a lid, fire blanket, etc.
- The cooking zones get very hot. Never place combustible items on the hob. Do not store items on the heating zones.
- The unit get hot. Don't place flammable items or spray cans on the cooking zones or in drawers direct under the unit.

Risk of burns!

- The heating zones, surroundings also the outside frame getting hot. Don't touch these hot surfaces. Keep children away.
- The heating zone is working but the operation lamp is off. Disconnect the unit from the main supply. Call your customer service.
- Objects made of metal get very quickly hot on the heating zone. For this reason don't place objects, for example knives, forks, spoons and lids on the cooking zone surface.
- After the use turn the unit off with the main switch. Don't wait until the unit switch automatically off!

Risk of electric shock!

- Incorrect repairs are dangerous. Use only one of our trained service technicians should perform repairs and replace damaged connection cables. Is the unit faulty, plug off the unit or disconnect the unit from the main supply. Call your customer service.
- Any liquid moisture can cause an electric shock. Don't use a high pressure cleaner or steamer.
- A faulty can cause an electric shock. Don't connect and turn on a faulty unit. Plug off the unit or disconnect the unit from the main supply. Call your customer service.
- A broken heating element or basin can cause an electric shock. Plug off the unit or disconnect the unit from the main supply. Call your customer service.

Risk of damage!

- The unit comes with thermostats and safety thermostats. Do not damage the capillary thermostats.

Attention!

- Aggressive agent cleaners and sponges scratch the heating element, gridiron or basin.
- Never pour water into the hot heating. Danger of burns!
- Don't place pans or pots on the heating zone. This could lead to damages.
- If hard or pointed objects fall on heating zone, this could lead this to damages.
- Aluminium foil and plastic containers melt on hot heating zones. The use of kitchen foil on the heating zones is not recommended.

Description of warning symbols and indicators

General warning signals

If you don't follow the safety instruction, you will place yourself in danger of injuries!



This symbol warning from **dangerous voltage**.
(Picture sign 5036 der IEC 60417-1)

Warning symbols that are located directly on the equipment must always be observed. Their readability must be ensured at all times.

Attention

Improper use may result in minor injuries or damages.

Attention

Before you connect or use the unit, you have to read the operation instructions

Danger result from not observing the safety instructions

Not observing the safety instructions, may lead to danger for people, the surroundings, and the unit itself. We are not liable for any damages caused by a failure to observe the safety instructions.

In detail, ignore of the safety instruction can lead to risk of for example:

- Risk of personal injuries as a result of electric factors
- Risk of personal injuries because of overheated cookware (pans, spoons etc...)
- Risk of personal injuries because of overheated heating zones

Safe application

The safety instructions, the existing national regulations for electricity for the prevention of accidents as well as any house work, application and safety regulations must be followed.

Safety instruction for the operating staff

- Never fight oil or grease fire with water (risk of explosion)!
- To fire-fighting against grease or oil use appropriate aids. Switch off the unit, pull out the plug or disconnect the device from the power supply. Therefore, appropriate equipment must be available: e.g. Fire blankets and fire extinguishers suitable for extinguishing burning fat.
- Don't leave the unit unattended. Don't use the heating zone as a working surface!
- Do not put paper, carton, textiles, etc. on the heating zones – they could catch fire. Aluminium foil and plastic containers may not be placed on the hot surfaces.
- **PLEASE NOTE:** Warning of potentially slippery surfaces in the vicinity of the device. This can lead to injury.
- Prevent liquids from entering the equipment, and try not to let water or food flow over the pan edge. Do not jet-clean the equipment.

Improper operation

The working of the unit can only be guaranteed when it's used correctly. The equipment must always be operated within the limits given in the technical data.

Modification / use of spare parts

Contact the manufacturer if you intend to make any modifications to the equipment. For safety reasons, always use original parts and accessories only which have been approved by the manufacturer. If you use anything other than the original components, the manufacturer will not assume any liability for any costs that result. **Attention! During disassembly, inspections or repairs look for stability of the unit.**

Attention! In case of replacements of the parts, the device must be "visible disconnected" from the power supply.

General information

These operating instructions contain basic information on what needs to be considered during installation, operation, and maintenance of the equipment. The information must be read entirely by the fitter and operators before the equipment is installed and taken into operation. They must always be kept close to the cooking site for reference.

Application

The device is used to grill / roast food.

Product description

Products BRE40, BRE70

- Compact module design
- Easy Build-in
- Service friendly
- Easy control with thermostats

Technical data

Operation and control

Lamp	Operation	„Unit ON“	green (H1)
Lamp	Heating element on	„Heating on“	yellow (H2, H3)
Controller	Thermostat		

Technical unit data

Type	Dimension	grill area	Voltage	Power	Weight
BRE40	200 x 600 mm	300 x 450 mm	400V/3~/N/PE	4,0 kW	-- kg
BRE70	300 x 600 mm	600 x 450 mm	400V/3~/N/PE	8,0 kW	-- kg

Function conditions

- maximum tolerance of the nominal voltage +5%/-10%
- frequency 50 / 60 Hz
- IP CODE (Protection class in delivery state) IP X2

Installation

Electrical data of the units

Unit performance (4 kW – BRE40)

3-phaseig (Voltage 400Volt +10% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	B6 (F1) T1A (F2-F4)
N	blue or 4		
PE	Yellow/Green		

Unit performance (8 kW – BRE70)

3-phaseig (Voltage 400Volt +10% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	B6 (F1) T1A (F2-F4)
N	blue or 4		
PE	Yellow/Green		

Installations-environment

- maximum ambient temperature

Storage > 0°C till +70°C in function > +5°C till +35°C

- maximum relative Atmospheric humidity

Storage > 10% till 90% in function > 30% till 90%

Installation requirements

The unit has to be build-in in a flat horizontal area. The place must be allowing a weight at least 100 kg. To disconnect the Power, the user needs easy access to the power-connection.

The safety thermostat has to install for an easy accessible in case of an service



Installation intructions for the build-in model

The following points must always be observed during installation:

- **Proof and take sure:** the voltage of the main supply cable and the voltage of the nameplate of the unit fit.
- All electric installations must fulfil the local building code regulations. All regulations issued by the national electricity authorities must be observed.
- The unit comes with a main cable and can be connected to a power point with the necessary plug or directly with the main cable.
- When using fault-current circuit breakers (FI), they must be designed for a minimum fault current of 30 mA.
- The personnel operating the equipment must make sure that all installation, maintenance, and inspection work is done by specially trained and certified personnel only.
- Our units are equipped with cables that comply with the national regulations.

Make sure that the cable is correctly connected to the main power supply:

**For the electric connection for the unit take attention.
The law regulations of the country have to be adhered!**

Attention

Wrong voltage damage the unit
and can lead to personal injuries.

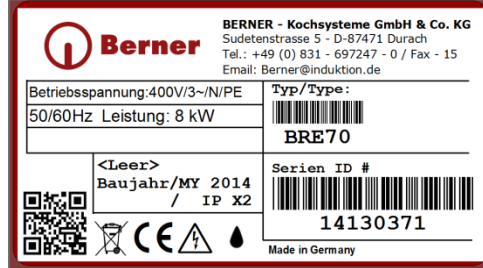
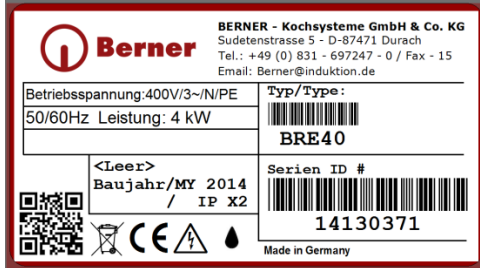
Attention

The electrical connection executed
only by specially trained staff.

Start up Assembly

The units are equipped with a main cable which must be connected with a wall socket or connection box. Electric installations must be carried out by registered installation companies only, observing the specific national and local regulations. These companies are responsible for correctly interpreting all regulations and performing the installation in compliance with the safety instructions.

Indications on warning signs and nameplates must be strictly observed.



Make sure that the main voltage corresponds to the voltage indicated for the unit (given on the nameplate). When installing or installation of this device in close proximity to a wall, partition walls, kitchen furniture, decorative panels etc. is recommended that these are not made of flammable material; otherwise, they must be covered with suitable non-combustible, heat insulating material and the fire safety regulations must be observed most carefully!

For first use remove all existing production residues or packaging residues. Then clean thoroughly (see Cleaning).

Turn the controllers in off position before you connect the unit to the main supply.

The user has first to read the manual before he starts to work with the unit.

Function test

Remove all parts from the heating zone. Turn on the unit with the temperature knob, operation lamp is on **(green)**. Choose a temperature level with the knob. The heating zone gets hot until the desired level, heating control lamp **(yellow)** goes off and the unit is ready to grill. **Temperature range (60°C - 300°C).**

Position OFF:

0 point to the marking (●)



Position ON:

Each Position, between the temp. range (●)



Attention

The heating zones get very hot. To avoid injuries, don't touch the hot heating zone surfaces.

If the unit don't work, look under the point troubleshooting/possible faults.

Operating

Cooking

The unit have a basin and can be filled with water. This facilitates the cleaning of the device. The unit is after minutes ready for operation (depends on the selected temperature). The operation lamp (**green**) indicates the device is turned on. The temperature can be choosed by two manual thermostat controllers. The two heating zone lamps (**yellow**) indicate the heating up of the heating zones to the choosed temperature. **Attention:** heating zone lamp (**yellow**) goes off after the choosed temperature.

Position MIN	>	60°C
Position MAX	>	300°C

By turning the thermostat controller the unit is turned on. Depending on the choosed temperature, the heating zone will be heated on. After reaching the temperature level the heating lamp goes off (**yellow**) and it can be started grilling / roasting. As working temperature use a small or middle temperature. Under heavy load, it is advisable to increase 200-220°C. For grilling / roasting the food are placed on the heating zones on the gridiron. The oil / fat drips in the water filled basin. The water can be exchanged by a manual valve below the basin. The unit have two heating zones (left and right) heating zone. For a low requirement use one to grill and one to keep warm. Remove daily coarse dirt from the heating zone with a spatula and clean it with a towel.

Operating stop and –breaks

For the operating stop and for regular breaks switch the unit off (booth temperature controller) in position `0` point to the marker (●). Booth operation lamp (**green**) goes off.



Not in use

When the unit is not in use, make sure that the temperature control knob is not turned on inadvertently. If you do not use the unit for a longer period of time (several days), disconnect the unit from the main supply or turn off the unit. Make sure that no liquids can get into the unit, and do not use excessive amounts of liquid to clean the equipment.

Troubleshooting

WARNING: During cleaning or maintenance and replacement of parts of the equipment must be disconnected from the power supply.



For all faults which are not due to outside influences or contamination. The unit may only be opened by approved, specially trained service Employee. The unit have to be turned off immediately or disconnected from the main supply. The cause investigation or troubleshooting must be carried out only by qualified personnel.

Possible faults

Fault	Possible cause	Troubleshooting by User- or Service staff
No heating up operation indication lamp is OFF	No current supply	Control, if the unit is connected to the power supply (Power cable connected?), switch is in Off Position, check fuses.
	Triggering the Safety temperature limiter-"capillary tube too close to the heating element."	Should trigger the safety thermostat and turn off the heating, this can be triggered by the long-term stress or high temperature. Constant switching off can be a defect. Safety thermostat are installed on an accessible position.
	Information: The feeler is placed on the heating element.	The safety thermostat triggering also if the temperature falls under 0°C, what in some case is possible for example mobile trailers. Before to switch the safety thermostat on, heat it up to 20°C. After this it is possible to activate him again.
	Temperature controller is in OFF-position	turn the temperature controller in on position between 60-300°C
To low or no heating on operation lamp is on.		Heating element broken!
	One phase is missing	Proof al fuses and connections.
No reaction by turning the temperature controller	Temperature controller is faulty	Contact your dealer for the repair service. Disconnect the unit from the power supply.
Heating switch on and off within minutes.		
No reaction by turning the temperature controller	Heating elements not in position	Move Heating elements in working position

In case of an exchange of a part use only original parts, to use according to the valid spare parts list to use existing or new replacement parts with the same fasteners; this also applies from external housing, for example removable bottom plate after an exchange of the connection cable.

Cleaning

WARNING: During cleaning or maintenance and replacement of parts of the equipment. The unit must be disconnected from the main power supply.

The unit should be cleaned daily with commercial agents, stubborn grill residues are soaked with water and mild detergent. After cleaning, rinse and dry well all parts for the heating zone.



Heating zones can't be edited with sharp objects (steel spatula, steel wire brush) or aggressive cleaning agents, otherwise the surface is damaged. Suitable for this are only wooden or plastic spatula!

Scratching cleaners, steel wool or abrasive sponges should not be used as they can damage the surface of the grate or the heating elements.

An expert maintenance of the unit requires a regular cleaning and careful treatment and service.

List of cleaning agents for specific types of dirt and stain:

Dirt / stain type	Cleaning agent
slight contamination	Moist cloth (Scotch cloth) with some industrial kitchen cleaning agent
Fatty spots (Sauces, soups, ...)	Polychrom, Sigolin Chrom, Inox crème, Vif Super-cleaner Supernettoyant, Sida, Wiener Klak, Pudol System care
Lime and water stains	Polychrom, Sigolin Chrom, Inox crème, Vif Super-Reiniger Supernettoyant
Strongly shimmering, metallic discolorations	Polychrom, Sigolin Chrom
Mechanical cleaning	Razor blade, Non-abrasive sponge

Residues of cleaning agents must be removed from the ceramic hob with a moist cloth (Scotch ®), since they can corrode during heating. Correct maintenance of the induction hob includes regular cleaning, careful treatment, and service.

Make sure that no liquids enter the device! The unit may not be cleaned by water jet or a steamer.

For easy cleaning the coated grate is removable from the heating element. After removal of the grate, the heating element can be lifted on to have easy access to clean the basin.

Exchange of water

Turn off the unit and wait until the heating elements are cold, before you open the valve to get out the water. Use a suitable container and place the container under the valve. Open slowly the valve to exchange the water.



**Risk of burns by
hot parts, surfaces or water!**

Maintenance

The users have to make sure, that all safety-relevant components always are in perfect working condition. The unit has to be inspected at least once a year by a specially trained technician from your supplier.

Attention

Don` t open the unit!
Dangerous voltage!

The unit must only be opened by specially trained service personnel.

Attention! For a technical control, the unit must be **visible disconnected from the main power supply**.

Disposal

When the unit has reached to the end of the service life, it must be disposed of correctly.

Avoid misuse:

The equipment can't be used, by someone who is not qualified to do. Make sure, that the unit you want to dispose of, can't take into operation again. The unit consists of common electro-mechanic and electronic parts. No batteries are used. The user is responsible for disposing of the unit correctly and safely.

Note for Waste management:

Units that for this point decide can be shipped to us.
We take only Post-paid Packets.



Delivery address:

Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 – D - 87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

E-Mail: Berners@induktion.de | www.induktion.de

Warranty

You have purchased a quality product cookware from BERNER. We as manufacturers provide a warranty of one year from date of purchase.

Repair during the warranty period

Please contact your dealer.



EG-Konformitätserklärung
Declaration of conformity

Berner- Kochsysteme GmbH & Co. KG
Sudetenstrasse 5 – D-87471 Durach

We hereby declare that the following designated device meets the relevant, basic safety and health requirements of the EC Directive due to its design and construction, as well as produced and sold by us conform. In a coordinated not by changes to the unit, this declaration loses its validity.

Unit type: build-in **Rustica** Steak grill
Typ-Nr.: BRE40, BRE70

Meets the requirements that the approximation of the legislation of the Member States.

In the EC-directive "Low voltage" 73/23/EWG from 19. Februar 1973 on the safety of electrical equipment in use within certain voltage limits 93/68/EWG from 22. Juli 1993, article 13 specified changes, as well as in the guideline 89/336/EWG, 92/31/EWG and 93/68/EWG are set in the "Electromagnetic Compatibility".

Testing basics:

EN 60335-1: 1988 EN55014: 1993
EN 60335-2: 1989 EN50082-1: 1993

Without us not coordinated changes this declaration loses the validity.

Durach-Weidach, 06.10.2004

Peter Berner
Managing Director

Please note for the build-in of a BERNER Steak Grill following points:
Observe the installation regulations

Under the unit a ground metal (CNS angles) has to be attached, the safety thermostat has to be installed accessible. The ground metal must be absolutely removable so that in case of a service the easy access to the unit is possible. Should this not be possible, in case of special construction caused other mounting variants, must be checked other Solutions. We are ready to support you in case of other Solutions.

The switch faceplate is not included with the delivery (optionally available).

To ensure proper function, the instructions must be strictly observed.

The frame of the unit must be sealed down (Silicone Pactan 6076), to prevent ingress of liquids.

Penetration of liquids will cause damage.

The following points have to be followed:

Installation requirements

- The installation must be checked on practice suitability.
- The electrical installations must comply with the local building installations regulations. The valid national regulations of the electricity authorities must be followed.
- In case of using an Offset current circuit breaker on the place, use a (FI 30mA).
- Avoid that hot surrounding air is drawn in the unit by around standing equipment like deep fryers etc.
- Install the unit not in the proximity's of a hot surfaces
- The using staff must take care, that all Installations-, Maintenance - and Inspection work, are executed by authorized specialist staff.
- The units are equipped with an installation box (technical drawing). This box must be in the case of service available for example the substructure.
- Provide a possible disconnecting of the unit from the main power supply.

Technical documentation

Spare parts list

Item Nr.	BRE40	BRE70	Bezeichnung	Description
501307	1	1	Knebel links 0-300°C	Knob left side 0-300°C
501308	1	1	Knebel rechts 0-300°C	Knob right side 0-300°C
300314	2	2	Thermostat mit Vorschalter 290°C	Thermostat with switch 290°C
300100	2	2	Sicherheitsthermostat 300°C	Safety thermostat 300°C
300120	1	1	Steuersicherung B6A	Control fuse B6A
501262/ 501263	3 / 3	3 / 3	Sicherungshalter Anzeigelampen / Sicherung T1A	Fuse holder lamps / Fuse T1A
800201	1	1	Betriebslampe (grün) 230V	Operation lamp (green) 230V
800213	2	2	Anzeigelampe (gelb) 230V	lamp (yellow) 230V
200353	1	1	Endschalter Heizung (geschwenkt)	End switch (heating of range)
800319	2	2	Relais 25A	Relay 25A
500611.01	1	2	Heizung 230V~/2000W Links	Heating element 230V~/2000W
500611.02	1	2	Heizung 230V~/2000W Rechts	Heating element 230V~/2000W
500610.01	-	-	Heizung 230V~/1600W Links	Heating element 230V~/1600W
500610.02	-	-	Heizung 230V~/1600W Rechts	Heating element 230V~/1600W

[Download list of the installation drawings](#)

Attention: Link to the matching installation drawings. Please copy the link in your internet browser. This link leads you to the documents. Please choose the right drawing like in the confirmation (proof build-in version and type).

BRE40 <http://sdrv.ms/1dvr0jO>
 BRE70 <http://sdrv.ms/1kBJqmK>

